

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1. (Currently amended) A method for producing an isolated-soy protein wherein no acid-precipitation step is carried out comprising the following steps:
_____ a) an acid-washing step of washing defatted soybeans with an aqueous medium in a region of pH 3.0 to 5.0 to extract and remove whey components;
_____ b) an extraction step of extracting protein by a counter-current extraction method from acid-washed soybean slurry obtained in the acid-washing step with an aqueous medium in a neutral to alkaline region and then removing extraction residue; and
_____ c) an isolation step of separating the extract solution obtained in the extraction step into water and protein while holding it in the neutral to alkaline region.
- 2-3. (Cancelled)
4. (Currently amended) The method for producing an isolated-soy protein according to claim [[3]] 1, wherein the counter-current extraction method is a three-stage counter-current extraction method.
5. (Currently amended) The method for producing an isolated-soy protein according to claim [[3 or 4]] 1, wherein the counter-current extraction method is a pH gradient counter-current extraction method.

6. (Currently amended) The method for producing an isolated-soy protein according to ~~any~~ of claim[[s]] 1 to-5, wherein the protein is extracted with an aqueous medium in an amount equal to or less than seven times the amount of soybean raw material in terms of raw material defatted soybeans, in the extraction step.
7. (Currently amended) The method for producing an isolated-soy protein according to ~~any~~ of claim[[s]] 1 to-6, wherein the extraction is carried out at an extraction temperature of 10 to 70°C, in the extraction step.
8. (Currently amended) The method for producing an isolated-soy protein according to ~~any~~ of claim[[s]] 1 to-7, wherein the extraction is carried out so that the soy protein content in the extract solution is 10% by weight or more, in the extraction step.
9. (Currently amended) The method for producing an isolated-soy protein according to ~~any~~ of claim[[s]] 1 to-8, wherein the neutral to alkaline region is a region of pH 6.5 to 8.5.
10. (Currently amended) The method for producing an isolated-soy protein according to ~~any~~ of claim[[s]] 1 to-9, wherein the defatted soybeans are washed by a multistage washing method of two or three stages, in the acid-washing step.
11. (Currently amended) The method for producing an isolated-soy protein according to ~~any~~ of claim[[s]] 1 to-10, wherein the defatted soybeans are washed so that the crude protein content in the acid-washed soybean slurry solid material is 65% by weight or more, preferably 70% by weight or more, in the acid-washing step.

12. (Currently amended) The method for producing an isolated-soy protein according to ~~any~~ of claim[[s]] 1 ~~to~~ 11, wherein the defatted soybeans are washed with an aqueous medium containing an emulsifier, in the acid-washing step.
13. (Currently amended) The method for producing an isolated-soy protein according to ~~any~~ of claim[[s]] 1 ~~to~~ 12, wherein the protein solution extracted by the counter-current extraction method is sterilized and then separated into water and protein, in the isolation step.
14. (Currently amended) An isolated-soy protein obtained by the production method according to any of claims 1 or 4 to 13
15. (Original) The isolated-soy protein according to claim 14, wherein the jelly strength of the gel prepared by adding a 2% saline solution in an amount equal to five times the amount of isolated-soy protein is 150 g-cm or more.
16. (Currently amended) A food or food material containing the isolated-soy protein obtained by the producing method according to any of claims 1 or 4 to 13.